

## SAINT-AUBIN 1<sup>ER</sup> CRU EN REMILLY 2023

Remilly come from the Gallo-roman name "Romillus", former owner of this land ?



### VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

### VINEYARD

It is the historical terroir of Saint Aubin, ravaged by phylloxera then cultivated since the seventies. White limestone exposed, the summer heat continues to reflect on the grapes at night. Mineral and flint character.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous Clay

Production area : 29,72 ha

Altitude : 250-300 m

Average age of vines : 26 years

### VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 15% of new oak)

13% vol.

### TASTING

#### Tasting note

A wine of great finesse, driven by a beautiful freshness. The nose opens with zesty citrus aromas, enhanced by an elegant floral touch. On the palate, the balance is subtle, light and precise, with a delicate aromatic finish.

#### Food pairings

Ideal with a scallop carpaccio, citrus fruits and fiery olive oil or a Foie Gras with lime zest, candied dates.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2024-2030

